



## LAMB'S QUARTERS QUICHE

1 medium onion  
2 Tbsp. cooking oil  
4 c. chopped lamb's quarters  
(tender new leaves)

1 can (12 oz.) evaporated milk  
OR 1  $\frac{2}{3}$  c. milk  
2 c. (8 oz.) shredded  
cheddar cheese, divided  
1 unbaked pastry shell

3 eggs  
 $\frac{1}{2}$  tsp. pepper  
 $\frac{1}{2}$  tsp. salt

**Now We're  
Cookin'!**  
with  
Martha Daniels

In a skillet, saute onion until tender. Add lamb's-quarters;  
cook & stir until wilted. Cover & remove from heat.

In a mixing bowl, beat eggs & milk. Stir in salt, pepper, 1  
cup of cheese and the lamb's-quarters mixture. Pour into  
pie shell. Sprinkle with remaining cheese.

Bake at 400E for 10 minutes. Reduce heat to 350E & bake  
30 minutes more, or until a knife inserted near the center  
comes out clean. Let stand 5-10 minutes before cutting.